

## **PREDENZYM GLUCA PLUS**

**PURIFIED AND CONCENTRATED PREPARATION MADE FROM  $\beta$ -(1-3 & 1-6) GLUCANASES AND PECTINASES, INTENDED FOR FILTRATION AND/OR WINE MATURING ON LEES.**

### **WINE-MAKING CHARACTERISTICS**

Polygalacturonase (PG):	$\geq 3000$ U/g
Beta-(1-3;1-6)-glucanase (BG):	$\geq 150$ U/g

### **PROPERTIES**

**PREDENZYM GLUCA PLUS** is a pectolitic preparation with  $\beta$ -(1-3 & 1-6) glucanases and pectinases activities with high concentration, particularly studied for the complete hydrolysis of the clogging  $\beta$ -glucans.

Use at the end of alcoholic fermentation, its utilization is particularly effective to optimize wine filtration and clarification, in particular when the grapes are attacked by *Botrytis cinerea*

Use during wine maturing on lees, **PREDENZYM GLUCA PLUS** allows to accelerate all biological mechanisms linked to maturation on lees and in particular the release of molecules (mannoproteins) responsible for roundness and volume on the palate derived from yeast autolysis. Moreover, it reduces maturation duration whilst retaining the organoleptic potential derived from the use of lees.

### **TO USE**

- 1- Dissolve **PREDENZYM GLUCA PLUS** in 10 times its weight in water, must or wine. The product dissolves immediately at room temperature;
- 2- White and rosé: Add **PREDENZYM GLUCA PLUS** to the tank or barrel. Maintain the lees in suspension by stirring anaerobically for 3 to 6 weeks.
- 3- Red: Add **PREDENZYM GLUCA PLUS** as early as possible under the grapepomace cap, at the end of alcoholic fermentation or during post-fermentation maceration. Maintain the lees in suspension by stirring anaerobically for 3 to 6 weeks.
- 4- Press: Add **PREDENZYM GLUCA PLUS** immediately under the press (P1, P2).
- 5- Lees: 40 g/hL Add **PREDENZYM GLUCA PLUS** to the tank or barrel containing the lees. Maintain the lees in suspension by stirring anaerobically for 3 to 6 weeks. After treatment, add the supernatant to the wine.

### **DOSAGE**

White and rosé: 20 to 30 ppm / Red: 30 to 50 ppm / Grapes affected by *Botrytis* 20 to 30 ppm

### **STORAGE**

**PREDENZYM GLUCA PLUS** is stable at room temperature  $<20^{\circ}\text{C}$ .

### **PACKING**

Pot of 250g and box of 4kg.

**CONFORMS TO THE INTERNATIONAL OENOLOGICAL CODEX**